

MULATE'S

The Original Cajun Restaurant

Hors D'oeuvres

Tray Passed

50 piece minimum per item

Priced by the piece

Cold Hors D'oeuvres

Deviled Egg \$4

Deviled Egg with Shrimp \$5

Jumbo Lump Crabmeat Ravigote on Endive \$5

Chicken Salad in Petite Phyllo Cup \$4

Shrimp Salad on Cucumber Round \$5

Tomato Basil Bruschetta \$5

Mini Roasted Vegetable Wraps \$4

Jumbo Boiled Shrimp \$4

Hot Hors D'oeuvres

Boudin Balls with Creole Mustard \$4

Thin Sliced Beef on Crostini with Horseradish Aioli \$6

Chicken Satay \$4

Baked Brie with Seasonal Jam in Petite Phyllo Cup \$4

Shrimp and Garden Vegetable Skewers \$6

Garden Vegetable Skewers \$5

Fried Chicken Tenders with Honey Mustard \$5

Petite Crab Cakes with House Made Remoulade \$5

Zydeco Meat Pies with Remoulade \$4

Smoke Sausage with Cajun Honey Mustard \$4

Oyster Patties \$5

All selections are served passed.

A 5% taxable Administrative Fee, 10.75% Sales Tax and 15% Gratuity will be applied to all prices listed above.

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The Original Cajun Restaurant **Banquet Menu Options**

Cold Appetizers

Veggie, Fruit & Cheese Tray \$5

Fresh seasonal vegetables, assorted fruits, domestic and imported cheeses assembled in an appealing display of color and texture

Fresh Garden Salad \$4

Fresh lettuce with cucumbers, grape tomatoes, shredded cheese, egg, spicy green beans and homemade croutons. Served with your choice of two of our homemade dressings.

Cajun Po-Boy Finger Sandwiches \$5

Ham, turkey and roast beef, "dressed" with lettuce, tomato, and mayonnaise

Cajun Potato Salad \$4

Traditional preparation with skin-on potatoes and a bit of Cajun spice

Spicy Shrimp Dip \$5

Served with crackers

Hot Appetizers

Creamy Lump Crabmeat Dip \$5

Served with crackers

Broiled or Fried Stuffed Mushrooms \$5

With our homemade crabmeat stuffing

Italian Breadcrumb/Parmesan Stuffed Mushrooms \$4

Mini French Muffalettas \$5

With ham, salami, provolone cheese and homemade olive salad

Bite Size Catfish and /or Tilapia \$4

A Louisiana Tradition! Served with tartar sauce

Fried or Grilled Chicken Tenders \$5

Served with homemade honey mustard sauce

Fried or Blackened Alligator \$5

Served with our homemade Remoulade dressing

Fried Chicken Drummettes \$4

Served with Ranch Dressing

Spinach & Artichoke Dip \$4

Served with tortilla chips

Meatballs in Gravy \$4

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Specialties

Zydeco Gumbo \$7

*Mulate's specialty gumbo with shrimp, smoked sausage, chicken, and okra.
Served with white rice.*

Seafood Gumbo \$7

*A hearty Cajun specialty with a variety of seafood.
Served with white rice.*

Crawfish Etouffée \$7

*Crawfish tails smothered in a stew with fresh onions and bell peppers.
Served with white rice.*

Red Beans & Rice \$6

*The traditional New Orleans staple! Red beans slow-cooked with smoked sausage.
Served with white rice.*

Seafood Pasta \$7

*Shrimp, Crawfish and Crab sauteed in a delicious cream sauce and tossed with
pasta.*

Grilled Chicken Pasta \$6

*Grilled chicken and seasonal vegetables sautéed in garlic and olive oil and
tossed with pasta.*

Blackened Catfish \$7

Louisiana catfish filets, blackened and grilled.

Fried Shrimp \$8

Crispy fried Gulf shrimp served with cocktail sauce.

Stuffed Pork Loin \$8

Tender pork loin stuffed with garlic, onion, and bell pepper.

Shrimp & Grits \$8

*A true Southern delight!! Tender Gulf Shrimp seasoned to perfection and served over
a bed of creamy grits.*

Roasted Corn & Shrimp Bisque \$7

Roasted corn and shrimp cooked in a cream bisque.

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Vegetarian Options

Vegetable Pasta \$5

A variety of fresh vegetables, mushrooms, onions & pasta, sautéed in a garlic infused oil.

Meatless Red Beans \$5

The traditional New Orleans staple, slow-cooked.

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Enhancements

Mashed Potato Bar \$6

Featuring skin-on red potatoes with assorted toppings including: Cheddar Cheese, Butter, Sour Cream, Bacon and Chives

Hot Boiled Crawfish (Market Price)

*A Must-have when you're in Cajun country!
Offered seasonally, at seasonal price.*

Carving Stations

Additional \$125 Carving Chef fee applies

Oven-Roasted Inside Round of Beef or Beef Brisket \$8

Oven-Roasted Beef Tenderloin \$10

Cajun Fried Turkey \$8

Oven-Roasted Pork Tenderloin \$8

*Carved onto fresh French bread pistolettes
With mayonnaise and Creole mustard*

Beef stations also feature Horseradish Cream and au jus

Sides

Sautéed Vegetables \$4

A medley of sautéed vegetables.

Spicy New Potatoes \$4

*Red potatoes cooked in spicy seafood boil and mashed with garlic and butter.
Served rustically with the skins on.*

Mac-N-Cheese \$4

Creamy cheese sauce and tender penne pasta with a buttery crumb topping.

Cajun Mac-N-Cheese \$5

Creamy cheese sauce and tender penne pasta with Cajun smoked sausage.

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Haricot Vert Casserole \$4

Green Beans, bread crumbs, mushrooms and our secret spices in a creamy casserole

Sweet Potato Crunch \$4

Buttery "smashed" sweet potatoes topped with a pecan-brown sugar crunch.

Chicken & Sausage Jambalaya \$5

A Cajun Tradition! Ours is made from Mr. Boutté's family recipe.

Desserts

Our Famous Homemade Bread Pudding with Butter Rum Sauce \$4

The Best in Louisiana!

Southern Pecan Pie \$4

A traditional favorite!

Atchafalaya Mud Cake \$4

A chocolate lover's delight!

Spicy Cajun Brownies \$4

*With a touch of cayenne pepper!
(Also available without the pepper!)*

Ooey Goey Cream Cheese Blondies \$4

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Revised March 2016